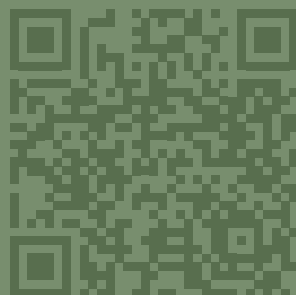


Cappello

since 1968





life as a restaurant.. enjoy the experience of being our guests.

Follow us on social media **facebook** & *instagram*

Make a story and tag us!

A small gesture for you is a big help for us.

Thanks!

Take Away MON to FRI to 7.00pm at 9.00pm
www.ristorantecappello.it - info@ristorantecappello.it

let's start, enjoy.

Our dishes may contain allergenic substances listed in annex II "substances and products causing allergies or intolerances" of regulation (EU) NO. 1169/2011 of the European Parliament and of the council of 25 october 2011. This annex can be consulted in the restaurant.

cover charge € 2⁰⁰ - for market reasons, some products may sometimes be substituted with other or thawed out, this will be communicated by the head waiter when placing the order.



seafood starters

Gran mare ^{2 4} € 19^{/00}

mixed seafood, either boiled or not (depending on the time period and availability)

Seafood salad ^{2 4} € 11^{/00}

Local scallops ¹⁴ (3pz) € 12^{/00}

Clams or mussels ¹⁴ € 11^{/00}
tomato stew

carpacci - raw fish

Octopus carpaccio ⁴ € 11^{/00}
with potatoes and pesto

Tuna carpaccio ⁴ € 11^{/00}
with cherry tomatoes and basil

Swordfish carpaccio ⁴ € 11^{/00}
with citrus fruit

Carpaccio's tris ⁴ € 13^{/00}
octopus, tuna, swordfish



seafood first dishes

Spaghetti with clams ^{1 4 14} € 13^{/00}
with grated Sardinian mullet roe (+€ 2^{/00})

Homemade whole wheat bigoli ^{1 3 4} € 12^{/00}
in Cantabrian anchovy sauce with crunchy bread and cherry tomatoes

Spaghetti with mixed seafood ^{1 4 14} € 18^{/00}
seafood mix, 120gr di pasta

Black tagliolini ^{1 2 3 4 14} € 12^{/00}
clams, courgettes, cherry tomatoes and shrimps

Fresh tuna linguini ^{1 4} € 12^{/00}
capers, cherry tomatoes and Sardinian mullet roe

Guitar spaghetti with lobster ^{1 2} (min 2 port.) € /port 21^{/00}
guitar spaghetti: string-shaped

Seafood risotto ⁷ (min 2 port.) € /port 12^{/00}

Ciosota spaghetti ^{1 2 4 14} € /port 12^{/00}
seafood mix

seafood second dishes

Mixed fried fish ^{1 2 4 14} € 16^{/00}
with vegetables

Grilled sole ⁴ € 14^{/00}

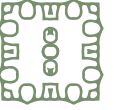
Tuna tagliata ⁴ € 16^{/00}
grilled tuna with mixed green salad

Baked sea bass fillet ⁴ € 16^{/00}
with vegetables

Grilled shrimps or prawns ² € 18^{/00}

Mixed fish grill ^{2 4 14} € 20^{/00}
sole, scallop, tuna, shrimp, prawn, cuttlefish

> for the catch of the day ask the waiter



land starters

Ham tasting € 14⁰⁰
three varieties of fine hams

Cheese tasting ⁷ € 12⁰⁰
three varieties of local cheese

Bruschetta ^{1 7} € 13⁰⁰
18-month Parma ham, burrata cheese, homemade toasted bread, cherry tomatoes and basil.

Homemade starter ⁷ € 13⁰⁰
selection of mixed local cold cuts



land first dishes

Homemade potato gnocchi ^{1 3 7 9} € 10⁰⁰
with our beef ragù sauce, since 1968

Homemade tagliatelle ^{1 3 7} € 12⁰⁰
porcini mushrooms and pecorino fondue

Carbonara ^{1 3 7} € 10⁰⁰

Homemade pumpkin tortelloni ^{1 3 7} € 10⁰⁰
dressed with butter and sage, picked directly from our kitchen garden

Gorgonzola, smoked ham, and walnuts risotto ^{7 9} (min 2 port.) €/port 11⁰⁰

Pink risotto ⁷ (min 2 port.) €/port 11⁰⁰
radicchio and local sausage

Traditional italian first dishes € 9⁰⁰
ask our dining room staff

land second dishes

Fillets ^{1 7 9} € 22⁰⁰
grill, green pepper, balsimic vinegar or porcini mushrooms

Beef tagliata € 19⁰⁰

Beef carpaccio ⁷ € 11⁰⁰
arugula and parmesan flakes

Pork scaloppine ¹ € 9⁰⁰
lemon or white wine

Rib eye steak ab. 300gr € 25⁰⁰
selected meats, tasty and fatty



sides

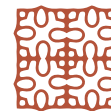
- Mixed salad € 4⁰⁰
- Grilled vegetables € 5⁰⁰
- Mixed cooked herbs € 4⁰⁰
- Roast potatoes € 4⁰⁰
- French fries ⁵ € 4⁰⁰

kids menu

- Tomato or beef ragù sauce pennette ¹ € 8⁰⁰
- Cutlet with potatoes ^{1 3 5} € 11⁰⁰
- Würstel with french fries ⁵ (2pz) € 11⁰⁰

vegetarian

- Caprese salad ⁷ € 9⁰⁰
fresh tomato, buffalo mozzarella, oil and oregano
- Whole wheat penne with vegetables ¹ € 10⁰⁰
- Spaghetti with pesto, cherry tomatoes and potatoes ^{1 3 5 7} € 9⁰⁰
- Zucchini and brie omelette ^{3 7} € 10⁰⁰
- Mixed vegetables with grilled tomino cheese ^{1 7} € 12⁰⁰



premium special pizzas

Napcap - our Napoli ^{1 4} € 15⁰⁰

tomato purée, chopped capers, Cantabrian anchovies,
taggiasca olives, cherry tomato confit

Soleggiata ^{1 7} € 14⁰⁰

tomato, mozzarella, Apulian burrata cheese 18-month veneto raw ham,
sun-blushed tomatoes, mixed-green

Mortazza ^{1 5 7 8} € 14⁰⁰

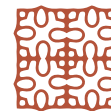
apulian buffalo stracciatella, pistachio granola from Bronte,
Sicily chilli threads

Infinito mare ^{1 2 4} € 15⁰⁰

tomato, garlic, seafood, parsley, shellfish

Carpaccio ^{1 7} € 14⁰⁰

mozzarella, truffle cream, fresh mushrooms beef carpaccio,
rocket salad, parmesan flakes



cappello's special pizzas

Jody^{1 7 8} € 11^{/00}

Calabrian typical salami, Genoa pesto sauce,
after cooking: cherry tomatoes, taggiasca olives, mozzarella

Rosa di Chioggia^{1 7} € 12^{/00}

radicchio cream, gorgonzola, rolled bacon, mozzarella

Rucolina^{1 2 7} € 12^{/00}

Mozzarella, arugula cream, parsley,
mascarpone (typical Italian cream cheese), cherry tomatoes, shrimps

Frantoio^{1 4 7 8} € 10^{/00}

sliced tomato, tomato, mozzarella pate black olives,
bell peppers, tuna, onion

Estate^{1 7} € 8^{/00}

sliced tomato, mozzarella, garlic, parsley, parmesan

Ortolana^{1 7} € 12^{/00}

tomato, mozzarella, asparagus, zucchini, bell peppers, grilled aubergines

Fior di bosco^{1 7} € 9^{/00}

mozzarella, garlic, fresh mushrooms, sausage parsley, parmesan

Inverno^{1 7} € 9^{/00}

tomato, mozzarella, radicchio, sausage, parmesan

Crema carciofi^{1 3 7 8 9} € 11^{/00}

mozzarella, artichoke cream, artichokes, brie, cooked ham

Valtellina^{1 7} € 11^{/00}

tomato, mozzarella, bresaola, rocket leaves, parmesan flakes

Contadina^{1 3 7} € 11^{/00}

tomato, mozzarella, onion, egg, smoked bacon, gorgonzola cheese

Elisir^{1 7} € 10^{/00}

prataioli mushrooms cream with truffle, mozzarella, fresh mushrooms, garlic, parsley

Country^{1 7} € 14^{/00}

tomato, mozzarella, tiny frayings of horse meat, porcini mushrooms, rocket leaves, parmesan flakes

Catalana^{1 7 12} € 11^{/00}

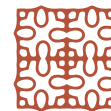
tomato, mozzarella, sausage, fresh vegetables dressed with balsamic vinegar after cooking

Crema di zucca^{1 7 12} € 13^{/00}

mozzarella, pumpkin cream, porcini mushrooms, radicchio, balsamic vinegar after cooking

Ciano^{1 7} € 12^{/00}

tomato, mozzarella, cherry tomatoes, brie, arugula cream, smoked ham



create your own traditional pizzas

Margherita pizza base € 6⁰⁰

tomato, mozzarella, fresh basil, extra virgin olive oil

Each addition among the following costs + € 1⁰⁰

cooked ham, truffled mushrooms, artichokes, spicy salami,
tuna, onion, gorgonzola, würstel, sausages, etc.

Special doughs ¹ + € 2⁰⁰

Double mozzarella ⁷ + € 1⁵⁰

Buffalo mozzarella ⁷ + € 3⁰⁰

Cold cuts + € 3⁰⁰

* for each addition or variation of special ingredients to the pizzas, the price will be set by the management



desserts

> for the desserts of the day ask the waiter

wine, beers, soft drinks and liquors

Friulan white wine or Cabernet red wine

0,25 lt - € 3⁰⁰ 0,50 lt - € 4⁰⁰ 1 lt - € 8⁰⁰

Sparkling white wine

0,25 lt - € 3⁵⁰ 0,50 lt - € 5⁰⁰ 1 lt - € 10⁰⁰

* for the choice of bottled wines please check the wine list.

Blond beer on tap 0,25 lt - € 3⁰⁰ 0,50 lt - € 5⁰⁰

Special beer on tap 0,20 lt - € 3⁰⁰ 0,40 lt - € 5⁰⁰

Special bottled beer 0,33 lt - € 4⁰⁰

Drink on tap 0,30 lt - € 3⁰⁰ 0,50 lt - € 4⁰⁰

Canned soft drink 0,33 lt - € 3⁰⁰

Fruit juices 0,20 lt - € 3⁰⁰

Still and sparkling water 0,75 lt - € 2⁵⁰

Amaros € 3⁵⁰

Grappas € 4⁰⁰

Special grappas € 4⁵⁰

Spirits € 5⁰⁰

Special spirits € 6⁵⁰

Deluxe spirits € 10⁰⁰

THANK
YOU

Cappello

since 1968